



**DOMAINE
GIOULIS**

KLIMENTI
HIGH ALTITUDE VINEYARDS

Domaine Gioulis produces unique and high-quality Greek organic wines. In 1993, George Gioulis agronomist – oenologist, with studies at the University of Bordeaux, founded the winery Domaine Gioulis and planted his first vineyard of Cabernet Sauvignon in his place of origin, Klimenti. This vineyard is one of the first organic vineyards in Greece.

Location and Terroir

Domaine Gioulis SA is situated in the province of Corinth, close to the valley of Nemea on the Peloponnese peninsula. The brothers George and Konstantinos Gioulis together with the second generation Dimitris and Ermioni take care of the only Greek winery that holds the NOP certification. Since the late 90s, Gioulis has been able to achieve the Greek organic DIO certification. Their dedication to preserve their Greek wine-making heritage is matched with their commitment to producing quality Greek organic wines.

The village of Klimenti, where the winery and the vineyards are located is built on the green slopes of the Mount Ziria, in northern Peloponnese, at an altitude of 900 meters and at a distance of 42 kilometers from Corinth city. It is one of the oldest villages of Corinth department, built in 1400 AD. Klimenti, adjoins the mountainous vineyards of the Protected Designation of Origin Nemea, while in 1994 was recognized by the Ministry of Agriculture, as a Protected Geographical Indication (PGI) Klimenti.

Over the years Domaine Gioulis expanded its vineyards. Today, the vineyards consist of 60 acres/8ha, planted in three locations close to the winery; on slopes from 800 to 1000 meters in altitude.

Climate

The climate in Klimenti is semi-continental with heavy winters and cool summers which favors the application of the organic farming. In particular, during the growth season, the climate is sunny with adequate rainfall and cool northerly winds, thereby contributing to the absence of insects and the reduced diseases. Characteristics of the climate give to the wines a minerality and length that is rare for hot-climate wines. Even very hot and dry years do not affect the quality of the wines. The location close to the valley of Nemea has another speciality: the southern Mediterranean microclimate balanced by the mountain breeze from the Ziria mountains.

The summer months are almost dry, with big differences in temperatures between day and night. The temperature does not exceed 30° C (86° F) during the midday hours.

As a result the grapes mature well and obtain concentrated, elegant fragrances and a characteristic crisp acidity. The harvest begins after the grapes have reached optimal maturity and it is performed manually.

Greek Organic Wines and Varietals

Domaine Gioulis produces Sofos wines with a blend of old-world and new-world varietals. Sofos Greek White is a blend of 100% organically grown Moschofilero and Chardonnay. Sofos Greek Red is a blend of Agiorgitiko and Cabernet Sauvignon.



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